

Ginger Cookies

From Alice Medrich's *Chevy Gooey Crispy Crunchy* (2010).

Makes 36 3-inch cookies

2	cups	all purpose flour
2	tsp	baking soda
2	tsp	ground ginger
1½	tsp	ground cinnamon
½	tsp	ground allspice
¼	tsp	salt
8	Tbsp	unsalted butter, melted and warm
¼	cup	molasses
½	cup	sugar
⅓	cup	light brown sugar (packed)
2	Tbsp	fresh ginger, grated
1	large	egg
¾	cup	crystalized ginger dice

turbinado sugar for coating: approx ½ cup

Preheat oven to 350°

1. Combine first six dry ingredients in bowl and mix well.
2. Combine remaining ingredients in bowl and mix well. Add dry ingredients and mix. Dough will be soft.
3. Form dough into 1-inch balls, roll in turbinado sugar, and place 2" apart on baking sheet. Bake for 14 minutes for soft cookies; 17+ for crisp. Cool for 2-3 minutes and transfer to rack.